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Triveni P. Shukla		
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7590 04/26/2005 EX.		
Timothy J. Fullin		
	ART UNIT	PAPER NUMBER
	1761	

Please find below and/or attached an Office communication concerning this application or proceeding.

		Application No.	Applicant(s)	<u> </u>
		10/689,209	SHUKLA ET AL.	
	Office Action Summary	Examiner	Art Unit	
		Lien T. Tran	1761	
Period f	The MAILING DATE of this communication ap or Reply	pears on the cover sheet wi	th the correspondence address	
THE - External control	HORTENED STATUTORY PERIOD FOR REPL MAILING DATE OF THIS COMMUNICATION. ensions of time may be available under the provisions of 37 CFR 1. r SIX (6) MONTHS from the mailing date of this communication. e period for reply specified above is less than thirty (30) days, a rep o period for reply is specified above, the maximum statutory period ure to reply within the set or extended period for reply will, by statut reply received by the Office later than three months after the mailing patent term adjustment. See 37 CFR 1.704(b).	136(a). In no event, however, may a rolly within the statutory minimum of thirt will apply and will expire SIX (6) MON e, cause the application to become AB	eply be timely filed  y (30) days will be considered timely.  THS from the mailing date of this communication.  ANDONED (35 U.S.C. § 133).	
Status				
1)⊠	Responsive to communication(s) filed on 13 S	September 2004 and 19 Jai	nuary 2005.	
2a) <u></u> ☐	This action is <b>FINAL</b> . 2b)⊠ Thi	s action is non-final.		
3)	Since this application is in condition for allowa	ance except for formal matt	ers, prosecution as to the merits is	
	closed in accordance with the practice under	Ex parte Quayle, 1935 C.D	. 11, 453 O.G. 213.	
Disposit	tion of Claims			
4)⊠	Claim(s) 1 and 2 is/are pending in the applica	tion.		
•	4a) Of the above claim(s) is/are withdra	•		
5)[	Claim(s) is/are allowed.			
6)🖂	Claim(s) 1 and 2 is/are rejected.			
7)	Claim(s) is/are objected to.			
8)[	Claim(s) are subject to restriction and/o	or election requirement.		
Applicat	tion Papers			
9)[]	The specification is objected to by the Examin	er.		
	The drawing(s) filed on is/are: a) acc		by the Examiner.	
,—	Applicant may not request that any objection to the			
	Replacement drawing sheet(s) including the correct			
11)	The oath or declaration is objected to by the E	,		
Priority	under 35 U.S.C. § 119			
121	Acknowledgment is made of a claim for foreign	n priority under 35 U.S.C. 8	119(a)-(d) or (f).	
-	) All b) Some * c) None of:		(2) (2) (1)	
	1. Certified copies of the priority documen	ts have been received.		
	2. Certified copies of the priority documen		onlication No	
	3. Copies of the certified copies of the prior		· · · · · · · · · · · · · · · · · · ·	
	application from the International Burea	•	, cochica in une rianemar elage	
*	See the attached detailed Office action for a list	• • • • • • • • • • • • • • • • • • • •	received.	
Attachmer	nt(s)			
_	ce of References Cited (PTO-892)	4) Interview S	ummary (PTO-413)	
2) Noti	ce of Draftsperson's Patent Drawing Review (PTO-948)	Paper No(s	)/Mail Date	
	rmation Disclosure Statement(s) (PTO-1449 or PTO/SB/08 er No(s)/Mail Date	) 5) ☐ Notice of Ir 6) ☐ Other:	formal Patent Application (PTO-152)	

U.S. Patent and Trademark Office PTOL-326 (Rev. 1-04) Application/Control Number: 10/689,209

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Claims 1-2 are rejected under 35 U.S.C. 112, first paragraph, as failing to comply with the enablement requirement. The claim(s) contains subject matter which was not described in the specification in such a way as to enable one skilled in the art to which it pertains, or with which it is most nearly connected, to make and/or use the invention,

Applicant claims a processed cheese comprising an emulsified liquid shortening composition; the composition comprises dietary fiber gel. The gel is an essential element to the composition; however, the specification does not teach how to form the gel. The citation of a US patent is not an incorporation by reference. Also, the specification does not teach how the gel is mixed with water and lipid to form the emulsified liquid shortening composition. How much water and lipid are needed? What kind of lipid can be used? There is no disclosure of how the gel is made and how the shortening composition is made. There is no disclosure of what cheese formulation to use or how much emulsified composition is added to the cheese formulation. One skilled in the art would not known how to make the composition and cheese from reading the specification.

Claims 1-2 are rejected under 35 U.S.C. 103(a) as being unpatentable over Wesdorp et al in view of Loh et al.

Wesdorp et al disclose an edible plastic dispersion. The dispersion comprises a gel, water and a fat. The gelling agents used to form the gel can be pectins, carrageenan, xanthan gum and microcrystalline cellulose. The dispersion can suitably be used in products such as cheese, nut or vegetable spread or other food products to reduce the fat content thereof. (see columns 5-6 and col. 8)

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Wesdorp et al disclose the gelling materials used can be pectins, carrageenan, xanthan gum and microcrystalline cellulose. All these materials provide dietary fiber; thus, the gel formed is a dietary fiber gel. Fat is a lipid. The dispersion comprises the gel, water and the fat; thus, it is the same as the emulsified liquid shortening composition even though such term is not used in the reference. Wesdorp do not disclose the amount of solid as claimed.

Loh et al disclose insoluble fiber includes microcrystalline cellulose, any form of cellulose, soy fiber etcc. (see col. 4 lines 12-15)

Wesdorp et al disclose the dispersion is used in food products to reduce the fat content; the amounts of solid varies depending on the amount of dispersion used in the food products and it would have been obvious to vary the amount of dispersion used depending on the fat content desiring to reduce. Wesdorp et al disclose the dispersion is used in cheese and spread; thus, it would have been obvious to use the dispersion in processed cheese and processed cheese spread when one wants to reduce the fat content of these product. The limitation of the gel comprising insoluble dietary fiber does not define over Wesdorp et al because microcrystalline cellulose is an insoluble dietary fiber as shown by Loh et al.

In the response filed Sept. 13, 2004, applicant argues Wesdorp et al teaches fat substitute that comprise soluble materials such as gelling protein and starch, and not insoluble dietary fiber. This argument is not persuasive. Wesdorp et al teach a variety of gelling agents, including microcrystalline cellulose. Loh et al show that microcrystalline cellulose is an insoluble fiber. Applicant also argues against the Zolper

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, Luzio and Hoefler et al references; such argument is not understood because these references were not used in the rejection. There is no rejection based on the combination of these references. The Zolper, Luzio and Hoefler et al references were only cited as references of interest.

Applicant's arguments filed 9/13/04 have been fully considered but they are not persuasive.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Tuesday, Thursday-Friday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Cano Milton can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 703-872-9306.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

LIEN TRAN
PRIMARY EXAMINER

(Scoup 1707)